

Fact Sheet



db Bistro & Oyster Bar

Introduction

db bistro & Oyster Bar is a casual French bistro and oyster bar. Much like its New York City counterpart, db Bistro & Oyster Bar prominently features Chef Daniel Boulud's love of seafood from around the world. The restaurant features a seasonal menu by Chef Daniel and his Executive Chef Jonathan Kinsella consisting of 'Cuisine du Marché' spotlighting seasonal produce and 'Cuisine Classique', French dishes like Coq au Vin, Duck Confit, Herb Roasted Organic Chicken for Two and Alsatian Tarte Flambée alongside the ever popular - and famous - Original db Burger. The oyster bar offers a wide selection of seafood from around the world including freshly shucked oysters from the Atlantic and Pacific Oceans, Boston Lobster, Alaskan King Crab and freshly caught New Zealand seafood.

The décor is contemporary, rendered particularly inviting by the handful of details evoking traditional bistro style - hanging globe lights, red leather banquettes and a colourful tiled floor. The restaurant is separated into three distinct areas: an oyster bar in the front of the restaurant, a circular bar enveloped in subway tiles evocative of the Paris metro with several inviting booths and a communal table, as well as a dining room with upper and lower sections with a view into the glass-enclosed kitchen. The more casual café has rich wood floors and a warm glow from light boxes evocative of a traditional Parisian bistro. There is also a private dining room accommodating up to 20 guests with a view into the wine cellar.

The Team

Daniel Boulud

Chef Daniel Boulud is the chef-owner of several award-winning restaurants and the Feast & Fêtes catering company. While he hails from Lyon, France, it is in New York that he has truly mastered the dining scene and is today considered one of America's leading culinary authorities. Chef Boulud brings contemporary, seasonally-inspired French cuisine to his five restaurants in New York City. In 2008, Chef Boulud extended his culinary reach beyond the United States and opened a restaurant in Beijing, followed by DB Bistro Moderne in Vancouver.

Chef Boulud's culinary accolades include James Beard Foundation awards for "Outstanding Restaurateur", "Best Chef of New York City" and "Outstanding Chef of the Year". In addition, Restaurant Daniel was also cited as one of the 10 best restaurants in the world by the *International Herald Tribune* and was given a four star rating by the *New York Times*. Chef Boulud has also authored eight books and created three seasons of the television series *After Hours with Daniel*.

Jonathan Kinsella (Executive Chef)

Chef Jonathan Kinsella began his career in food when he ventured to Seattle as chef de partie under Chef Daisley Gordon at the French restaurant, Campagne. After a stint in Cincinnati where he attended the two-year program at The Midwest Culinary Institute, Jonathan moved to Chicago in 2005 to work as chef de partie at Tru. In 2007, the Chicago's Mobile Five Star Peninsula Hotel hired Kinsella as chef de cuisine.

In August 2010, Kinsella joined Bar Boulud in New York City as executive sous chef, fulfilling a lifelong dream of working for Daniel Boulud's family of restaurants. Barely a year after joining

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Boulud's group, Kinsella was promoted to Executive Chef at Épicerie Boulud, next door to Bar Boulud on Manhattan's Upper West Side. In January 2013, Kinsella took the opportunity within the internationally-expanding Boulud empire to move halfway around the world to lend his talents as Executive Chef of db Bistro & Oyster Bar at Marina Bay Sands, Singapore.

Fast Facts on db Bistro & Oyster Bar

- db Bistro & Oyster Bar offers several spaces within the restaurant. There is a main dining area with seating capacity for 120 people, a stylish Oyster Bar with 24 seats, a café dining area for 60 people and a private dining room for up to 20 guests.
- The restaurant is located opposite the theatres, at the Galleria Level of The Shoppes at Marina Bay Sands, Basement 1, #B1-48.
- The interior design of the restaurant is created by Jeffrey Beers International.
- Cuisine served is casual French bistro fare styled with a focus on seafood. Both ala carte and set menus are available.
- The world-famous DB Burger, noted for its premium take on the American burger, is one of many items on the restaurant's signature burger collection.
- As a recipient of Wine Spectator's 2014 Award of Excellence, db Bistro & Oyster Bar's wine lists rank amongst the top in Singapore.
- db Bistro & Oyster Bar is opened for lunch and dinner, and brunch on weekends. The opening hours are as follows:
 - Noon till 10:00 p.m. on Mondays and Sundays
 - Noon till 11:00 p.m. on Tuesdays to Saturdays
 - Weekend brunch is available from 11:00 a.m. on Saturdays and Sundays
- For reservations, please call 6688 8525 or email dbreservations@marinabaysands.com.